Amana®

Electric Downdraft Self-Clean Range Owner's Manual

ARDS802*

* Additional alphanumeric characters representing other models in series may follow each model number.

Please Read Manual Before Operating Range

Important
Save for local electrical inspector's use.

Installer
Leave this manual and other literature with consumer for future use.

Customer
Keep these instructions for future reference. If appliance changes ownership, be sure this manual accompanies range.

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Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A. When contacting Amana, provide product information located on rating plate. Rating plate is located on the oven frame. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____
_____
_____

Parts and Accessories

Purchase replacement parts and additional accessories (e.g., refrigerator shelves, dryer racks, or cooktop modules) over the phone. To order accessories for your Amana product, call 1-800-843-0304 inside U.S.A. or 319-622-5511 outside U.S.A.

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. Any questions or to locate an authorized servicer, call 1-800-NAT-LSVC (1-800-628-5782) inside U.S.A. 319-622-5511 outside U.S.A. Warranty service must be performed by an authorized servicer. Amana Appliances, also recommends contacting an authorized servicer if service is required after warranty expires.

IMPORTANT SAFETY INFORMATION

⚠ WARNING

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, remove the storage drawer or panel and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠ WARNING

To avoid personal injury, do not sit, stand or lean on oven door or oven drawer.

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from main power supply before servicing.

⚠ CAUTION

Do not store items of interest to children in cabinets above a range or behind the backguard of a range. Children climbing on the range to reach items could be seriously injured.

⚠ CAUTION

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS—Surface units may be hot though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing touch or other flammable materials contact surface units or areas near surface units until they have had enough time to cool. These areas include the rangetop and backguard.

⚠ CAUTION

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN—Oven heating elements may be hot though they are dark in color. Interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch heating elements or interior surfaces of oven until they have had enough time to cool. Other range surfaces that may become hot enough to cause burns are the oven door and oven vent under range backguard.

⚠ CAUTION

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

ALL APPLIANCES

1. Proper installation. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do not leave children alone. Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on appliance. Flammable materials should not be stored in an oven or near surface units.
7. Do not use water on grease fires. Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.

SURFACE COOKING UNITS

1. Use proper pan size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Use of oversized utensils concentrates heat on cooking surface and can cause damage to range. Proper relationship of utensil to burner improves efficiency.
2. Never leave surface units unattended. Boilover causes smoking and greasy spillovers that may ignite.
3. Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
4. Protective liners. Do not use aluminum foil to line drip bowls or oven bottoms. Improper installation of these liners may result in a risk of electrical shock, or fire.
5. Glazed cooking utensils—Only certain types of glass, ceramic, earthware, or other glazed utensils are suitable for rangetop service without breaking due to sudden change in temperature.
6. Utensil handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
7. Do not soak removable heating elements. Heating elements should never be immersed in water.

GLASS/CERAMIC COOKING SURFACES

1. Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

OVENS

1. Use care when opening door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
3. Keep oven vent ducts unobstructed.
4. Placement of oven racks. Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot heating element in oven.

SELF-CLEANING OVENS

1. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. Clean only parts listed in manual.
4. Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils.
5. Remove all items from rangetop and backguard.

VENTILATION DUCTS

1. Clean ventilation ducts frequently. Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods, turn fan off. The fan, if operating, may spread the flame.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to *OFF*. Turn off power at main circuit breaker or fuse box.

Oven Fires

1. If you see smoke from your oven, do not open oven.
2. Turn oven control to *OFF*.
3. As an added precaution, turn off power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call an authorized servicer before using range.

Precautions

- Do not cook food directly on rangetop surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may melt and stick.
- Do not slide rough metal objects across rangetop surface. Scratching or metal marking can result.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use rangetop surface as a cutting board.
- Do not use range for storage or as a display counter.

Installation

Packing Material

Remove protective packing materials from range. Tape residue can be cleaned with a soft cloth and alcohol. Duct pieces are in range storage drawer and oven cavity.

Range Location

Underwriter's Laboratories, Inc. specifies range can be installed flush against right and left base cabinets, and rear vertical wall. Range can also be installed flush against left or right vertical wall extending above 36 inch standard countertop height.

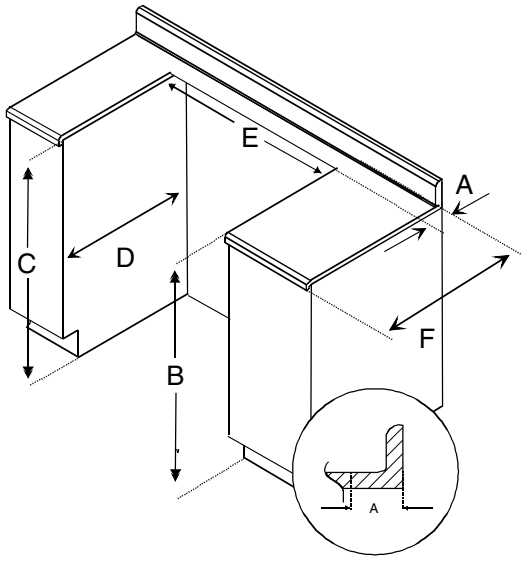
Cabinet Opening

⚠ WARNING

To avoid risk of burns or fire by reaching over elements, cabinet storage space located above range should be avoided. If cabinet storage is provided, install a range hood that projects horizontally a minimum of 5 inches beyond the cabinet bottom to reduce the risk.

See Figures 1–3. Range extend beyond cabinet when installed. Using dimensions, prepare cabinet opening.

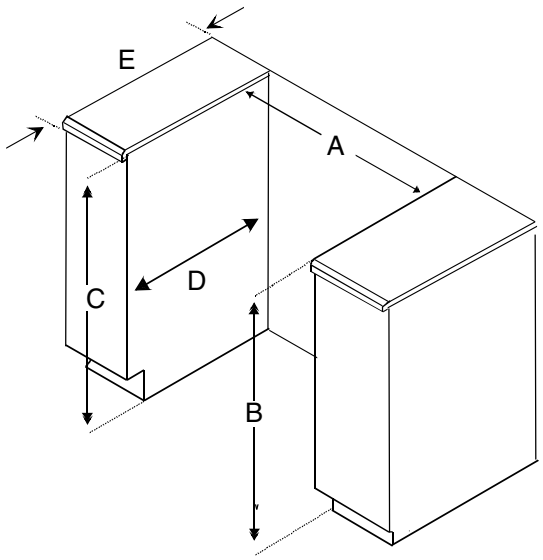
Standard Cabinet and Countertop with Backsplash



A—1 3/4 inches minimum
B—36 inches standard
C—35 inches standard
D—23 inches standard
E—30 1/8 to 30¼ inches
F—25 inches standard

Figure 1

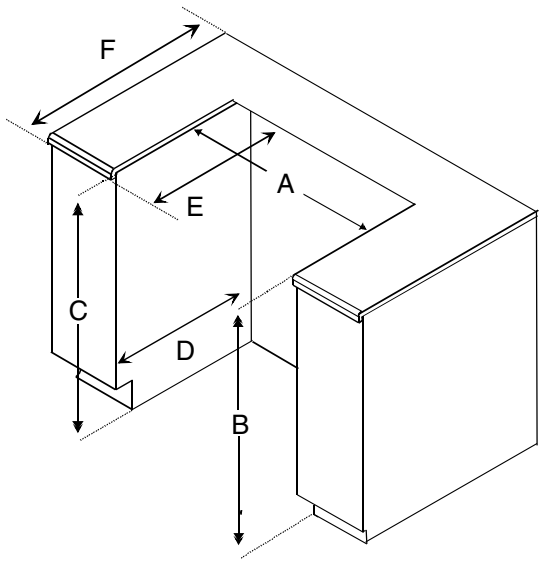
Standard Cabinet and Countertop without Backsplash



A—30 1/8 to 30¼ inches
B—36 inches standard
C—35 inches standard
D—23 inches standard
E—25 inches standard

Figure 2

Standard Cabinet and Countertop in Island



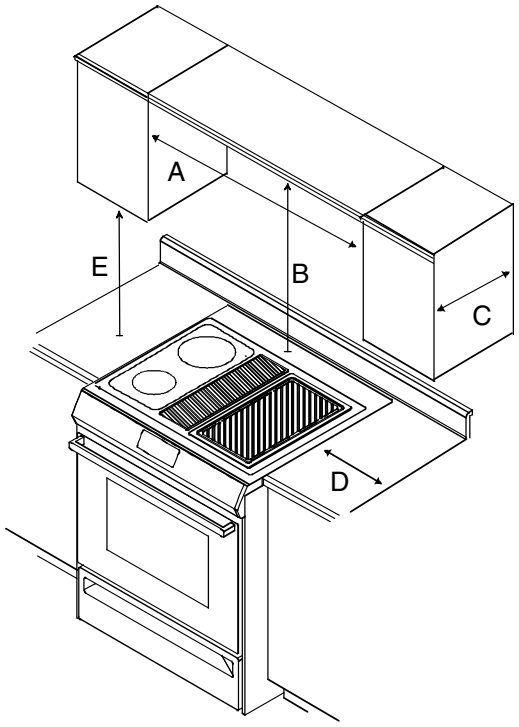
A—30 1/8 to 30¼ inches
B—36 inches standard
C—35 inches standard
D—23 inches standard
E—23 1/2 inches
F—25 inches minimum

Figure 3

Minimum Clearances to Combustible Surfaces

See Figure 4. Using dimensions, prepare cabinet opening.

- Minimum clearance to rear wall is 0 inches.
- Minimum clearance to a vertical right or left side wall is 0 inches.
- Minimum clearance to countertop/cabinet on each side is 0 inches.
- Minimum of 30 inches between top of cooking surface and bottom of an unprotected wood or metal cabinet.
- Minimum of 24 inches between cooking surface and protected wood or metal cabinet above range. Cabinet bottom must be protected by at least ¼ inch thick millboard with not less than No. 28 MSG sheet steel, .015 inch thick stainless steel, .024 inch thick aluminum, or .020 inch thick copper.



A—30 inches minimum
B—30 inches unprotected/24 inches protected minimum
C—13 inches maximum
D—3 inches minimum (Both Sides)
E—18 inches minimum

Figure 4

Installing Side Trim

See Figure 5. If desired, optional side trim provided can be installed on range. Side trim must be installed above counter top level and tapped down into place.

Side trim can be mounted in several different positions depending on counter top opening, cabinet structure, and range features.

Freestanding with Backsplash

To mount trim flush with front of counter top, use #3 trim holes and "A" range holes.

4-inch Backrail Kit and Backsplash

To mount trim flush with front of counter top, use #3 trim holes and "A" range holes.

Optional Mounting

"A" range holes allow an extra $^{3}/_{8}$-inch forward adjustment. Trim holes #1, #2, and #3 allow a $^{1}/_{2}$-inch adjustment. Trim can be mounted in any desired location using holes provided.

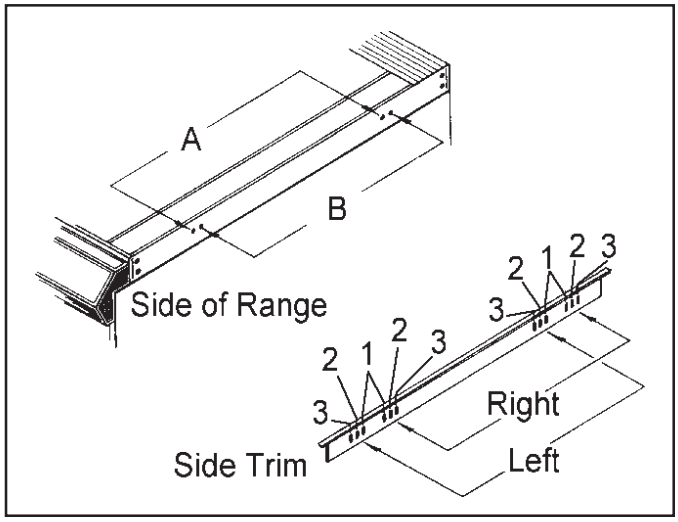
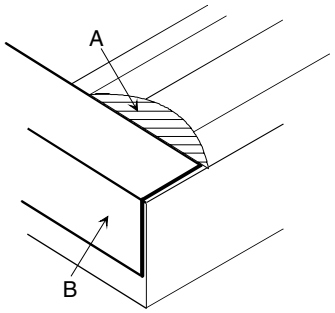


Figure 5

Roll Formed Countertop

See Figure 6.



A—If the countertop is roll formed, notch the countertop to allow for overlapping trim.
B—Side trim

Figure 6

Anti-tip Bracket Installation

See Figure 7. To reduce risk of range tipping, secure range with a properly installed anti-tip bracket.

1. Measure (A) from back wall on right and left side of cabinet cutout. Mark measurements on floor and draw a straight line connecting marks.
   - Measure 3 1/2 inches when installed with backsplash. See Figure 1.
   - Measure 1 3/4 inches when installed without backsplash. See Figure 2.
   - Drop vertical line from back of cutout and measure 1 1/2 inches when installed in island. See Figure 3.
2. Position anti-tip bracket.
   - If range is installed beside cabinet(s), place anti-tip bracket with back edge on line drawn on floor and side of bracket against cabinet.
   - If range is not installed beside cabinet(s), position range where it will be installed. Draw a line along side of range on floor from front to back. Remove range. Place anti-tip bracket with back edge over line drawn from back wall and side of bracket over line drawn along side of range on floor.
   - Anti-tip bracket can be installed on either right or left side.

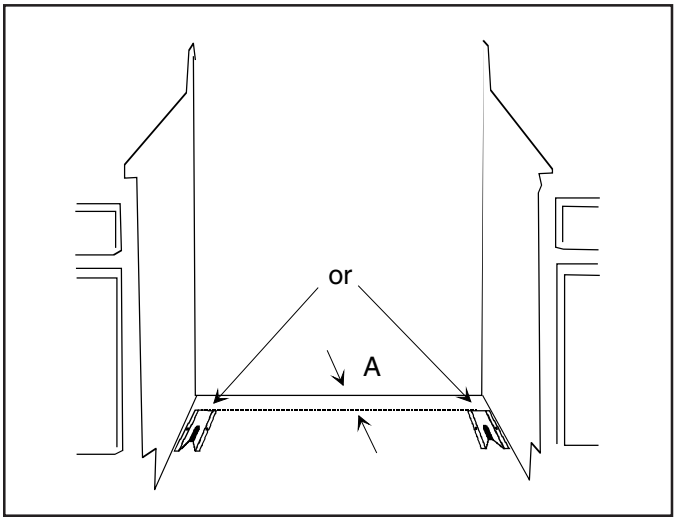


Figure 7

3. Mark 2 hole locations in anti-tip bracket.
4. Drill 2 holes.
   - If drilling into wood, use a 3/32-inch drill bit.
   - If drilling into concrete, use a 3/16-inch masonry drill bit and insert plastic anchors.
5. Secure bracket to floor using screws supplied. Slide range into position.
6. Remove range storage drawer or panel and confirm anti-tip bracket is engaged with range leveling leg.
   - See “Removing Storage Drawer” or “Removing Panel” section.

Power Supply Location

See Figure 8. Shaded area show range clearance for electrical connection.

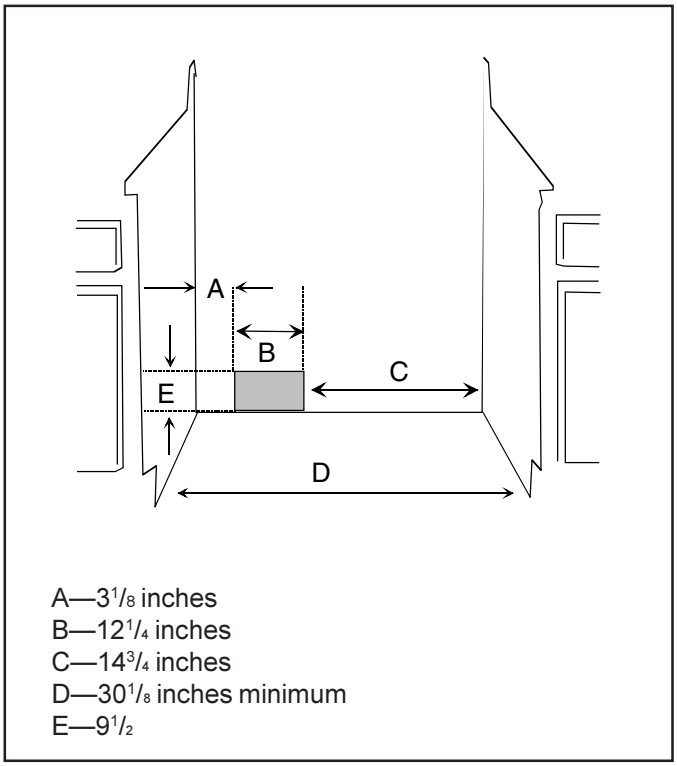
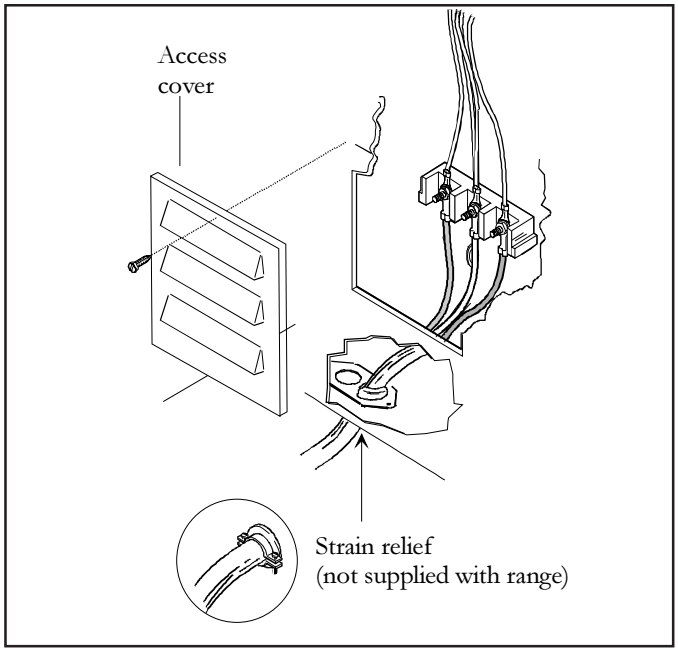


Figure 8

3-wire or 4-wire Plug Connection

1. Remove access cover from rear of range.
2. Use a strain relief (not supplied) and insert end of power cord (not supplied) through power supply hole.

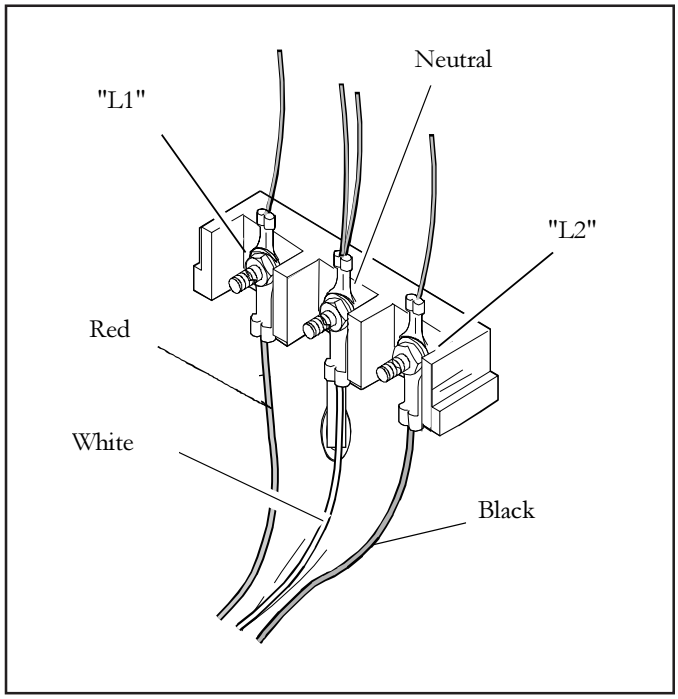


3. **4-wire Plug Only—**Remove the green ground screw from range ground strap. Remove both the hex nuts and the grounding strap from the center terminal. Position grounding strap down and away from terminal block. Replace 1 hex nut on the center terminal. Attach the power cord ground wire (green or bare) and grounding strap to rear bulkhead using green ground screw.
4. Unscrew and use top hex nut to attach the power cord wires to the terminal block as follows:
   - Red wire to “L1” terminal.
   - Black wire to “L2” terminal.
   - White wire to Neutral terminal.
5. Tighten all hex nuts and reinstall access cover removed in step 1.

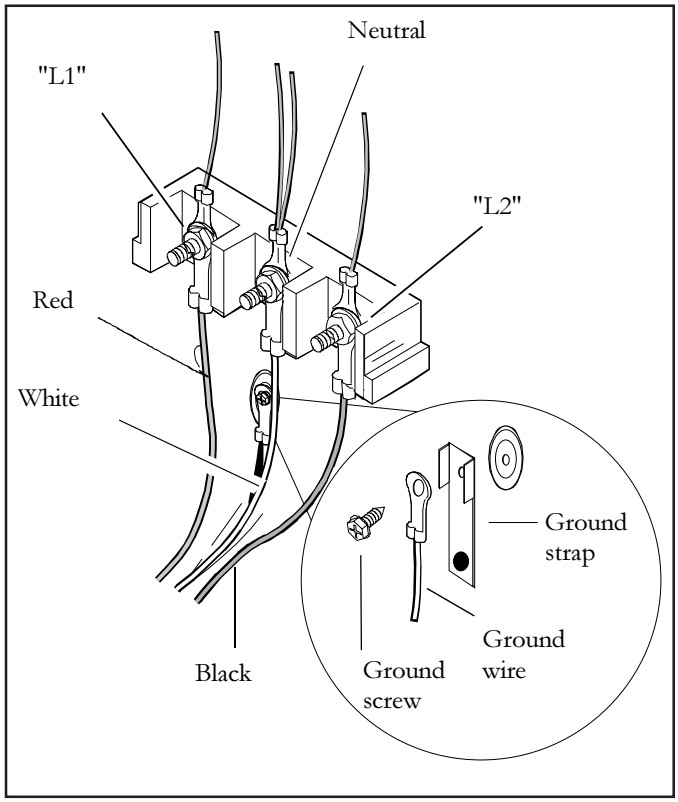
Converting 3-Wire to 4-Wire Power Cord

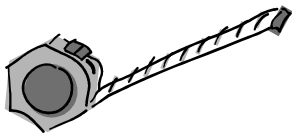
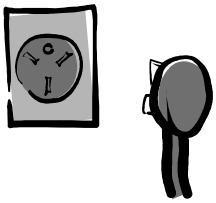
1. Remove access cover from rear of range.
2. Remove bottom strain relief screw and retain for further use.
3. Remove hex nuts from terminal block and retain for further use.
4. Remove all 3-wire cable leads from the terminal block and proceed to remove the power cord from the range by pulling in a downward motion so the cord is removed from strain relief.
5. To install the 4-wire cord, follow the 4-wire instructions shown above.

3-wire Cord Installed



4-wire Cord Installed

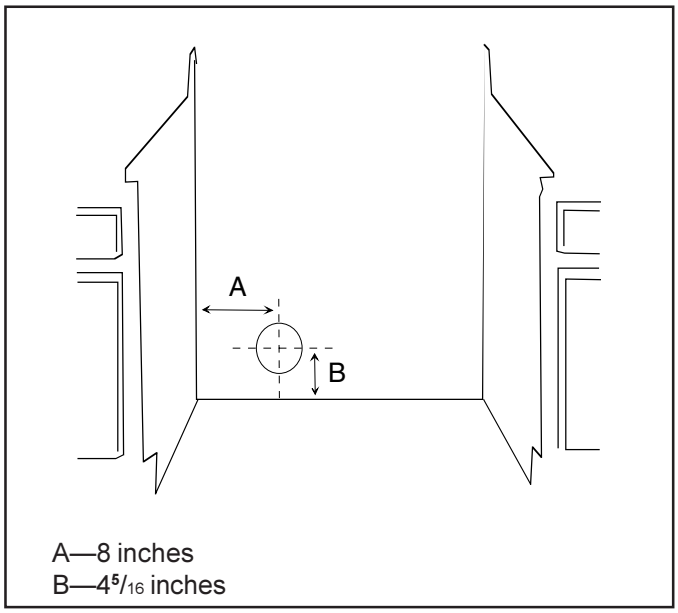


Consider	Description
Location  	Underwriter's Laboratories, Inc. specifies range can be installed flush against right and left base cabinets, and rear vertical wall. Range can also be installed flush against left or right vertical wall extending above 36 inch standard countertop height. Use dimensions shown in this manual to determine space needed for installation. Range must not be installed or stored in an area where it will be exposed to water and/or weather. Range is heavy and can settle into soft flooring such as cushioned vinyl or carpeting. A ¼" thick sheet of plywood should be used in the area range will be installed if soft flooring is present. **Irregular Cabinet and Countertop Heights** Countertops such as ceramic tile tops cause cabinet and countertop to be higher than 36". Follow instructions below when countertop is higher than 36". 1. Raise leveling legs to maximum height. 2. Measure from floor to rangetop. If the height of the range is less than height of countertop, floor must be shimmed. 3. Shim floor using a piece of plywood same size as range opening. Secure plywood to floor. Plywood must be as secure as original flooring. 4. Install anti-tip bracket and slide range into place.
Electrical Requirements 	**Electrical Supply** Range needs a 3 or 4 wire 240 Volt AC, 40 amp, 60 Hertz, 1 Phase electrical supply. Wiring system and grounding must conform with the latest edition of the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Installation must conform to all local, municipal and state building codes, and local utility regulations. Connect range to power supply with MAXIMUM RATED VOLTAGE listed on the rating plate. Line voltage must not exceed rated voltage. **Copper Wire** Terminal block is approved for copper wire connection only. If aluminum house wiring is to be connected to the cooktop, use only connectors designed for joining copper to aluminum and follow the manufacturer's recommended procedure closely. The following procedure is suggested: 1. Connect length of copper building wire to range terminal block with ring terminals. 2. Splice copper wires to aluminum wiring using connectors that are design certified by Underwriter's Laboratories and recognized for joining copper to aluminum. Follow the connector manufacturer's recommended procedure. 3. Wire used, location and enclosure of splices must conform to local codes. **Power Cord** Power cord is not supplied with range. Power cord must be U.L. or C.S.A. listed and meet NEC and Mobile Home Manufacturers Association Standards. Cord must be rated at a minimum 250V—40 AMP, equipped with a plug configuration in accordance with NEMA. Conductors must end with closed loop (ring) terminals at the range. • Three-conductor cord plug NEMA 10-50P. • Four-conductor cord plug NEMA 14-50P. **NOTE:** Only a power cord suitable for use with ranges may be used. **And** only a 4-conductor cord is to be used when the appliances is installed where grounding through the neutral is prohibited, such as: New branch – circuit installations (1996 NEC), Mobile Homes, Recreational Vehicles, or in an area where local codes prohibit grounding through the neutral.

Duct Location

Backwall

1. See Figure 15. Locate studs in wall.
2. Measure and cut an opening for thimble as illustrated in figure below. Cutout should be 6 1/8-inch diameter circle.



A—8 inches
B—4 5/16 inches

Figure 15

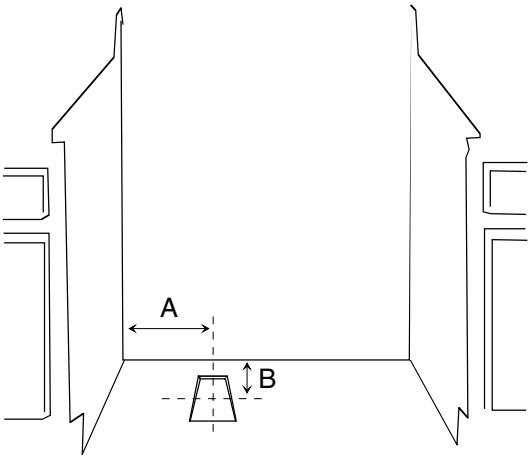
3. Ducting is completed in *Duct Connection* section.

Duct Requirements

- Duct should be 6-inch round metal ducting. Island or peninsula installations may require 3/14 X 10 inch duct.
- Flexible duct is not recommended because of irregular interior surface. **If flexible duct is to be used, one foot is equivalent to two feet of metal duct.**
- NEVER USE PLASTIC TYPE DRYER DUCTING.
- Do not vent into an attic or crawl space. Vent range outside.
- Never install two elbow fittings next to each other. Two elbows installed together create a poor vent path and insufficient ventilation.
- Seal all duct joints tightly using duct tape. Openings left in ducting allow smoke and odor to escape inside house.
- For best performance, do not use more than three 90° elbows.
- 6-inch transition duct provided must be mechanically secured to the exhaust blower outlet. Secure transition duct using the two screws provided.

Floor

1. See Figure 16. Locate studs in floor.
2. Measure to locate center of floor duct location. See figure below.



A—10 7/8 inches
B—13 1/8 inches for installation with counter top or backsplash behind range. 11 5/8 inches for installation without counter top or backsplash behind range.

Figure 16

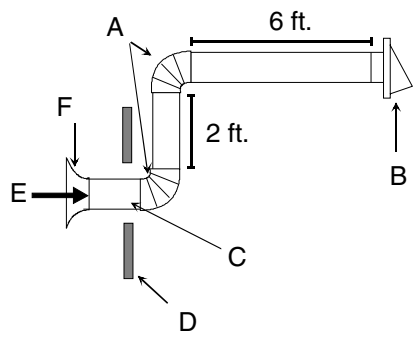
3. Cut an opening for floor transition piece as illustrated in figure below. Cutout should be 7 1/4 x 7 1/4 inches square. If opening is not correctly aligned, duct does not connect properly.
4. Ducting is completed in *Duct Connection* section.

Duct Length

Ducting design is in terms of maximum length of straight metal duct. To ensure proper air movement, limit fittings, other than straight, to 50% of total duct length. Maximum allowable calculated duct length is 60 equivalent feet.

- Use *Duct Length Piece Equivalents* section to calculate duct length.
- Flexible duct is not recommended because it can create a fire hazard. However, if it is used, one foot of flexible duct is equal to two feet of smooth metal duct.
- To ensure proper ventilation, ductwork must not exceed 60 equivalent feet.
- Curved fittings should not account for more than 50% of duct length.
- Flexible duct elbows are equal to twice as many feet as smooth metal elbows.

Typical 6-inch system

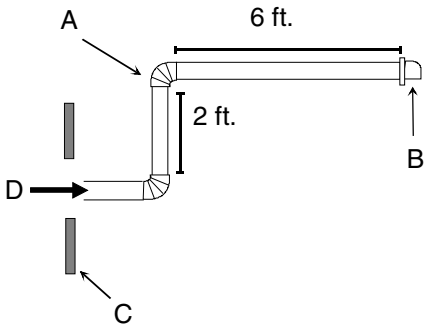


A—90°
B—Wall cap
C—Transition piece
D—Existing wall or floor
E—Air from cooktop
F—Transition piece

Two 90° elbows at 5 ft. each	10 ft.
Surface wall cap	0 ft.
8 ft. straight 6-inch pipe	8 ft.
	18 ft.

Figure 17

Typical 3¼ x 10-inch system



A—90° elbow
B—Wall cap
C—Existing wall or floor
D—Air from cooktop

Two 90° elbows at 5 ft. each	10 ft.
Surface wall cap	0 ft.
8 ft. straight 6-inch pipe	8 ft.
	18 ft.

Figure 18

Duct Length Piece Equivalents

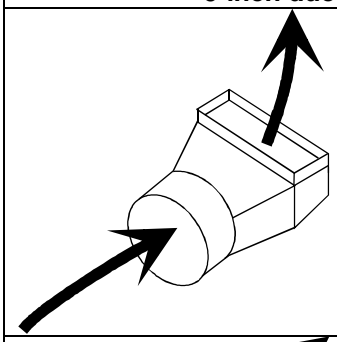
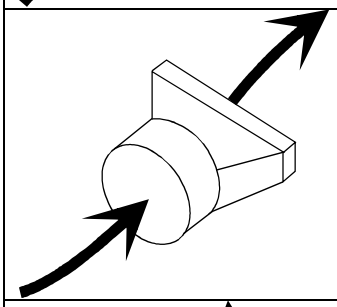
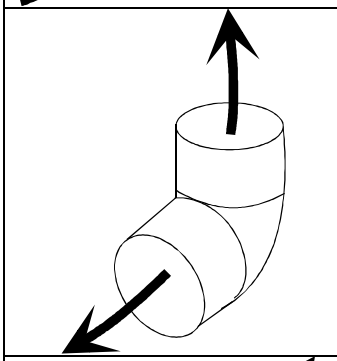
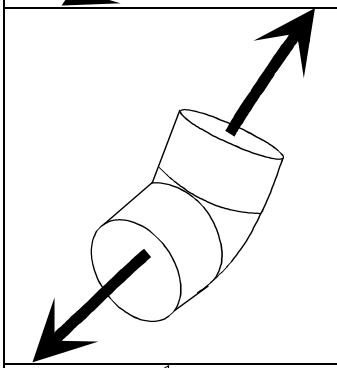
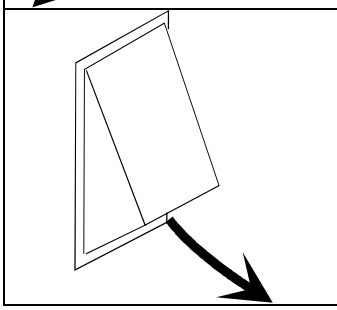
6-inch ducting pieces	
	6-inch to 3¼ x 10-inch transition = 5 equivalent feet
	6-inch to 3¼ x 10-inch transition = 1 equivalent foot
	6-inch 90 degree elbow = 5 equivalent feet
	6-inch 45 degree elbow = 2½ equivalent feet
	6-inch wall cap (Unrestricted) = 0 equivalent feet

Figure 19

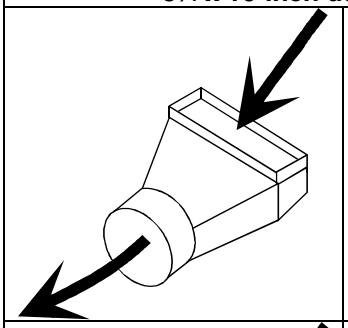
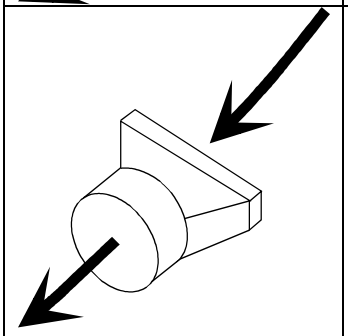
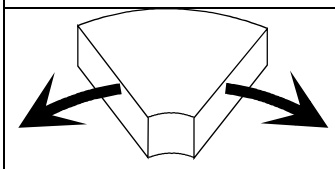
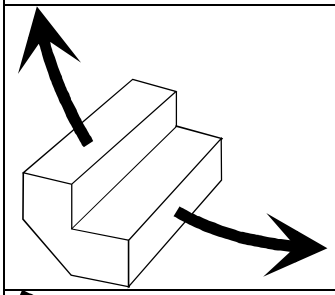
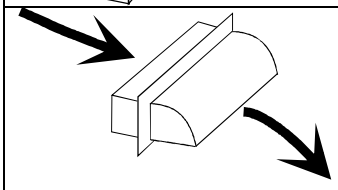
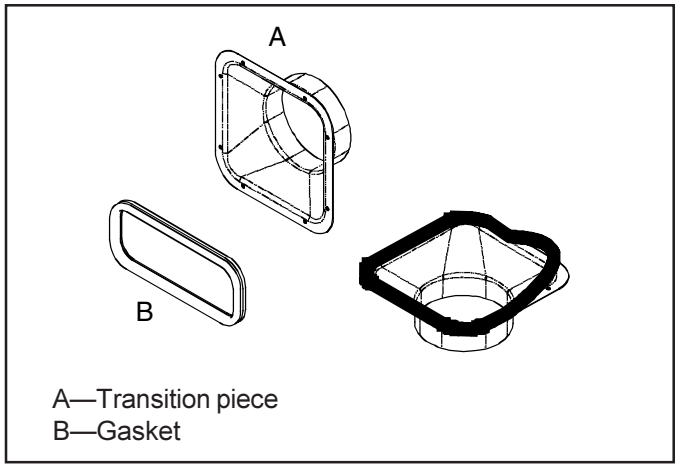
3¼ x 10-inch ducting pieces	
	3¼ x 10-inch to-6 inch transition = 1 eqivelant foot
	3¼ x 10-inch to-6 inch transition = 4½ equivalent feet
	3¼ x 10-inch flat elbow = 12 equivalent feet
	3¼ x 10-inch 90-degree elbow = 5 equivalent feet
	3¼ x 10-inch wall cap = 0 equivalent feet

Figure 20

Duct Connection

Floor

1. See Figure 21. Attach rubber gasket around edge of transition piece.
   - Flat side of rubber gasket must be on under side of transition piece. See figure below.

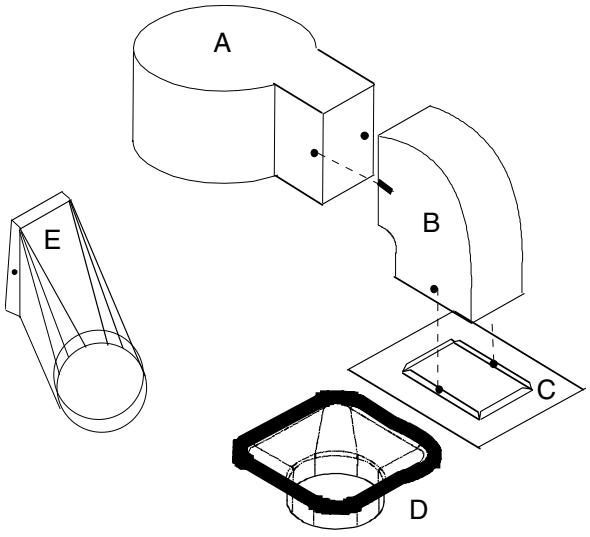


A—Transition piece
B—Gasket

Figure 21

2. Place round end of transition piece into floor. Secure transition piece using 8 screws provided in kit.
   - Lift edge of rubber gasket to install screws.
   - Make sure round edge of gasket is facing up.

3. See Figure 22. Insert floor plate into elbow duct and attach using 2 screws provided.
   - Tighten only front screw.
   - When installed, wide flange of floor plate must face toward back of range.



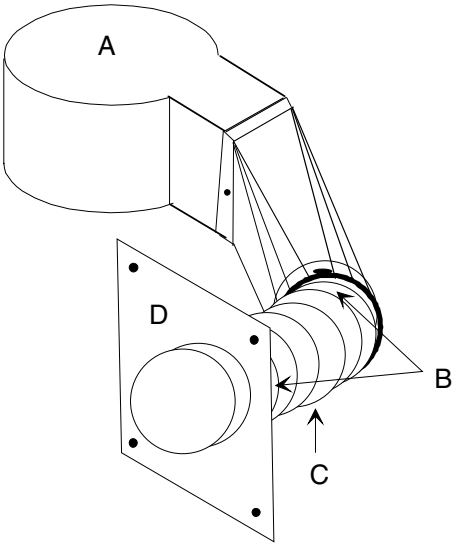
A—Blower
B—Floor elbow duct
C—Floor plate
D—Transition piece and gasket
E—Blower transition

Figure 22

4. Remove blower transition from blower.
5. Attach floor elbow duct to blower using 2 screws provided.
   - Floor elbow duct should be inside blower.
6. Connect electrical supply.
7. Push range into position.
   - Tilt range slightly while pushing in range. Tilting range allows floor plate to clear gasket.
   - Make sure that floor elbow duct is directly over transition piece and rubber gasket.
   - Rubber gasket provides a seal between floor elbow and transition piece. See figure below.

Backwall

1. See Figure 23. Remove screw in front of blower transition separating blower transition from blower housing.
2. Place hose clamp around round end of blower transition and attach flex duct to blower transition using hose clamp.



A—Blower and transition piece
B—Hose clamps
C—Flex duct
D—Thimble

Figure 23

3. Place long end of thimble into wall and secure thimble using four screws provided, one in each corner.
4. Place hose clamp provided around short end of thimble. Attach opposite end of flex duct to short end of thimble using hose clamp.
5. Connect electrical supply.
6. Carefully push range back into position. Avoid pinching transition piece or flex duct.
7. Using guide screw to locate hole in rear of blower housing position transition **inside** blower housing. Rotate transition until hole in front of blower housing is aligned. Secure transition with screw provided.
8. Seal all duct joints with duct tape.
9. Check under range to be sure leveling leg is fully engaged in the anti-tip bracket.
10. Install storage drawer.

Modules

Level Range

CAUTION

To avoid damaging oven door, do not lift or move range by oven door handle. Glass can break.

Carefully level range using legs provided. Range must be level to cook and bake uniformly.

- Place a level on top oven rack or on range top when leveling.
- Leveling legs must extended ¼ inch to engage anti-tip bracket.

Removal and Replacement of Range

1. Disconnect power to range.
2. Slide range forward.
3. Unplug range cord and place range aside.
4. Remove anti-tip bracket.
5. Install anti-tip bracket into new location using instructions provided with bracket or see *Anti-tip Bracket Installation* section in this manual.
6. To reinstall range, follow instructions in *Installation* section of this manual.

This range features a choice of different modules, shown below. Call your local authorized dealer for information on how to purchase modules.

Smoothtop and Coil Modules

See Figure 24. One coil and two smoothtop modules are available. Both styles have 1 large and 1 small element. Modules have small element in front.

Halogen smoothtop module has 1 halogen and 1 radiant element. Radiant smoothtop module has 2 radiant elements.

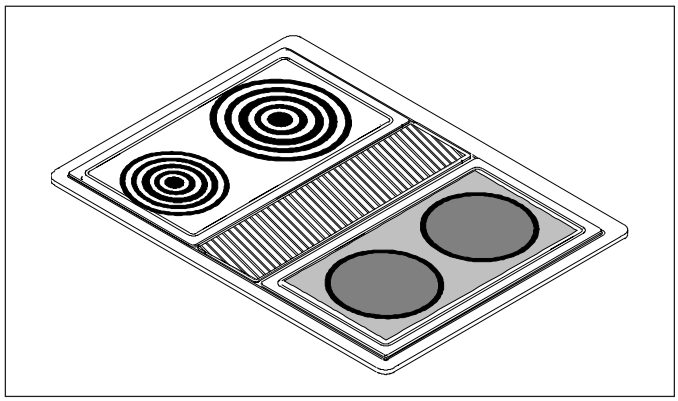


Figure 24

Grill and Griddle Module

See Figure 25. This downdraft range is supplied with a grill module that can be used on the right or left side. The range is not intended to be used with more than one grill or griddle accessory at once.

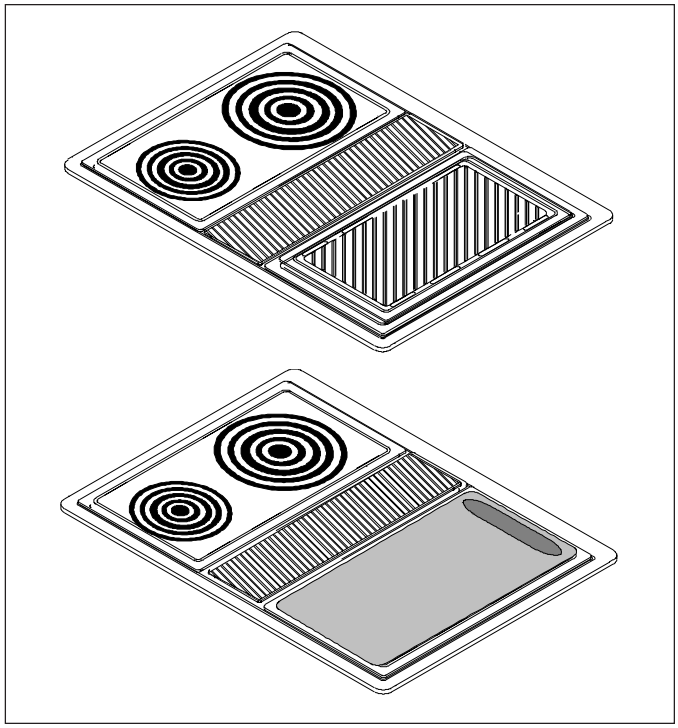


Figure 25

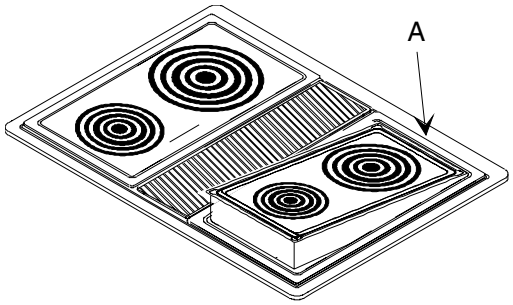
Installing Modules

WARNING

To avoid risk of personal injury, all controls must be in "OFF" position before removing or installing modules.

Installing Coil and Smoothtop Modules

1. Turn all controls to *OFF*.
2. Hold module with terminals pointing toward rear of range.
3. See Figure 26. Place end of module into range well with terminals facing rear of well.
   - If module pan from grill or griddle module is in well, remove before installing coil module.



A—Rear of well

Figure 26

4. Slide module towards rear of cooktop until module engages. Lower front of module into well.

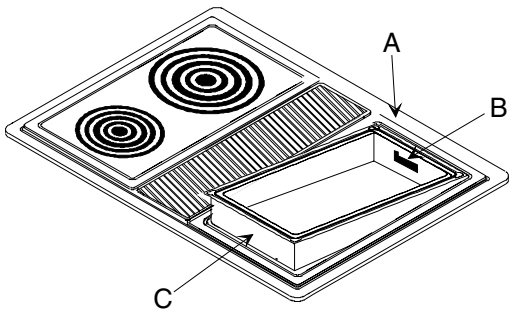
Removing Coil and Smoothtop Modules

1. Turn all controls to *OFF*. Make sure module is cool.
2. Using tab on front of module, lift up slightly.
   - Do not lift module too high. Lifting module too high can cause damage to terminals.
3. Pull module toward the front of cooktop and carefully lift it out.

Installing Smoke Control Grill™ Module

The range is not intended to be used with more than one grill or griddle accessory at once.

1. Turn all controls to *OFF*.
2. See Figure 27. Place module pan with terminal opening towards plug.



A—Rear of well
B—Terminal opening
C—Module pan

Figure 27

3. See Figure 28. Hold grill element with terminals pointing toward rear of cooktop.
   - Slide terminals into plug as far as they go.
   - Check grille element to make sure it is fully engaged into plug.

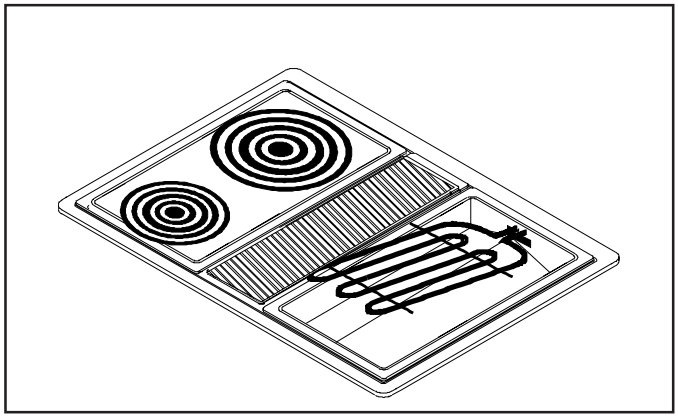


Figure 28

4. See Figure 29. Place grill on module pan.
   - To remove grill module turn all controls to *OFF*, allow to cool, and reverse steps above.

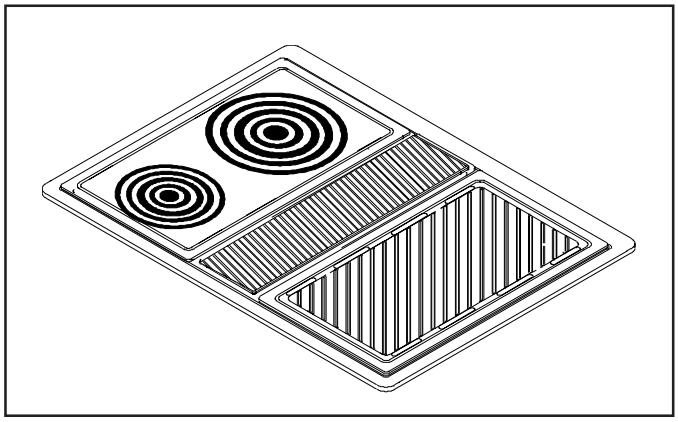


Figure 29

Installing Griddle

The range is not intended to be used with more than one grill or griddle accessory at once.

1. Turn all controls to *OFF.*
2. Install module pan and griddle element according to "Installing Smoke Control Grill™ Module" section.
3. See Figure 30. With grease trap toward rear of cooktop, place griddle over of element.
   - To remove griddle module turn all controls to *OFF* and reverse steps above.

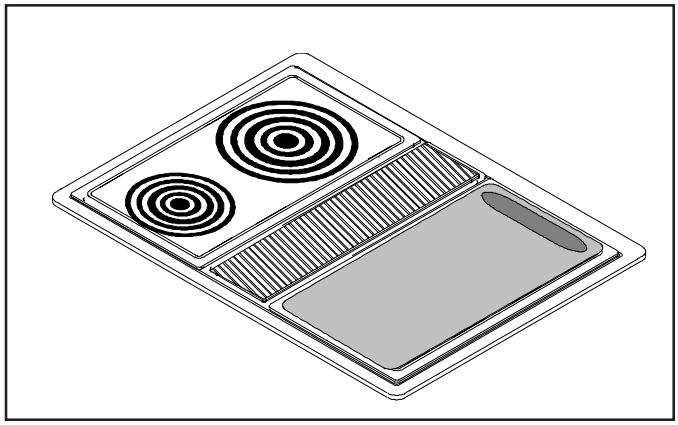


Figure 30

Operation

Range Control Panel

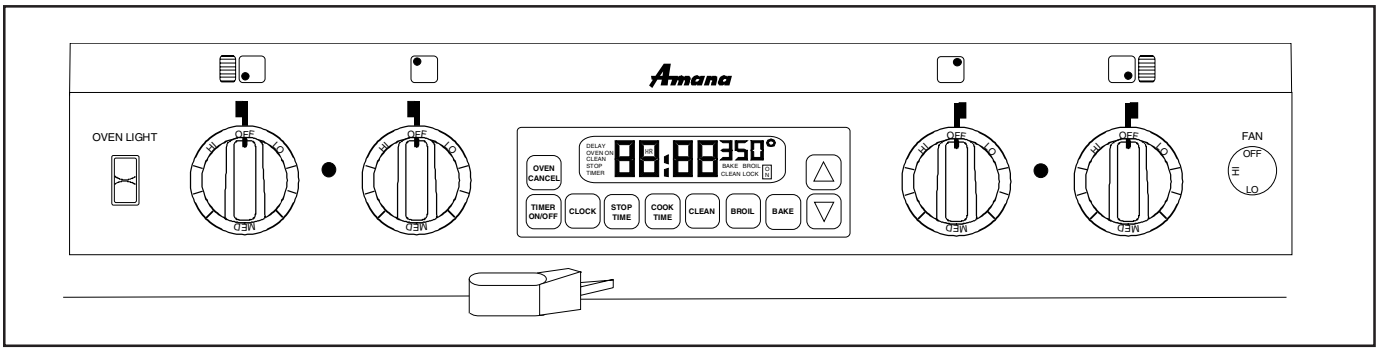
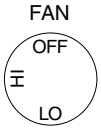
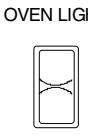
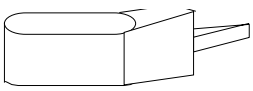


Figure 31

Surface element control knob	Use to turn surface elements on and off. Knobs under symbol control grill and griddle. Settings: LO—Use to prepare food at less than boiling temperatures or to simmer. MED—Use to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker. HI—Use to bring food to boiling temperatures. When food is boiling temperature setting should be reduced.
Surface element indicator light	When any right or left surface element is on, right or left indicator light glows.
Electronic oven control	Used to control oven for baking, broiling, and self-clean cycle.
Fan knob 	Two speed fan is built into the middle of rangetop. Fan is located beneath the vent area. Fan is necessary to remove cooking vapors, odors, and smoke. Turn knob to turn on fan. When using grill or griddle, fan turns on automatically at LO speed. Fan can be adjusted to HI if necessary. Fan cannot be turned off while grill or griddle are operating. Fan can be used during any cooking operation.
Oven light switch 	Turns oven light on and off.
Self-clean latch lever 	Move to left when setting self-clean cycle. If lever is locked during baking cycle turn off oven and allow to cool before trying to unlatch. Do not try and force latch open or it can be damaged.

Electronic Range Control

Figure 32

Pad	Description
OVEN CANCEL	Cancels any cooking or cleaning function except timer.
TIMER ON/OFF	Use to time any kitchen function or cancel timer. Does not control bake, broil, or clean function.
CLOCK	Use to set time of day.
STOP TIME	Use to set delayed bake and self-clean.
COOK TIME	Use to set timed baking.
CLEAN	Use to select self-clean cycle.
BROIL	Use to select broil.
BAKE	Use to select bake.
▼ or ▲	Use to set temperature or time.

Oven Signals

Timer signal	When time elapses, timer beeps 3 times then approximately once every 6-8 seconds.
Preheat signal	After setting oven to bake and selecting a temperature, oven preheats. When oven reaches set temperature, 1-second signal sounds.
End-of-Cycle signal	When a timed cooking cycle is complete, three long signals sound. End of cycle signal continues to sound until CLEAR/OFF pad is pushed. If minute timer end of cycle signal is sounding, push TIMER ON/OFF pad.

Other Features

12-hour automatic Cancel	This safety feature prevents oven from continuing to operate if it has been left on for over 12 hours. If a cooking function continues longer than 12 hours without any options on oven control being touched, this feature turns oven off. Any time an option is touched, 12-hour automatic cancel is reset.
Service Codes and Tones	Electronic range control is equipped with a self diagnostic system. Self diagnostic system alerts you if there is a error or problem in the control. If electronic range control sounds a series of short, rapid beeps for over 16 seconds and display shows a F-code, record the F-code shown. Some F-codes can be cleared by touching CANCEL or disconnecting power to the range. If the code continues to reoccur call an authorized servicer. Disconnect electrical supply to range and contact an authorized servicer.

Setting Clock

1. Press CLOCK pad.
2. Press ▲ or ▼ pad until correct time of day is displayed.
3. Press CANCEL pad.

Setting Minute Timer

1. Press TIMER ON/OFF pad.
2. Press ▲ or ▼ pad until desired amount of time is displayed. Timer can be set from 5 seconds to 9 hours and 55 minutes.

Canceling Minute Timer

Press and hold the TIMER ON/OFF pad for 3 seconds.

- When canceling minute timer do not press OVEN CANCEL pad. Pressing OVEN CANCEL pad cancels cooking function.

Prepare to Bake

Oven Rack Placement

See Figure 33. Position oven rack before turning oven on.

1. Pull rack forward to stop position.
2. Raise front edge of rack and pull until rack is out of oven.
3. Place rack in new rack position.
   - Curved edge of rack must be toward rear of oven.

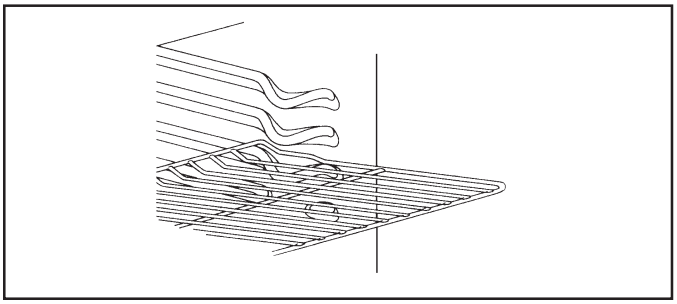


Figure 33

Pan Placement

- Keep pans and baking sheets 2 inches from oven walls.
- See Figure 34. Stagger pans placed on different racks so one is not directly over the other.

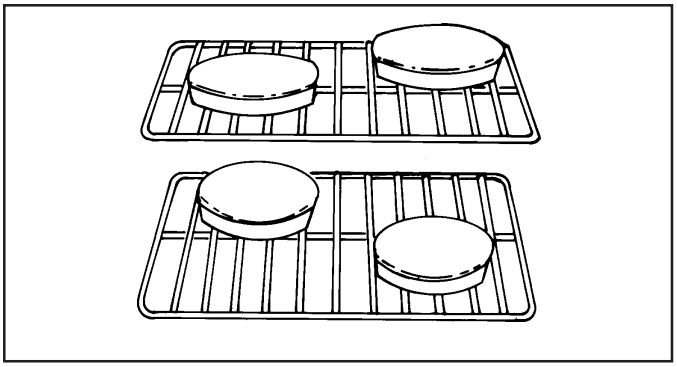


Figure 34

Baking

Open oven door to confirm nothing is stored in oven cavity and set racks to proper height before baking. Preheat approximately 10–15 minutes before placing food inside oven.

1. Press BAKE pad.
2. Press ▲ or ▼ pad until desired temperature is displayed.
   - Temperature can be set from 170°F to 550°F in 5 degree increments.
   - Time of day, “BAKE”, and “ON” display.
   - Temperature starts at 100°F and increases in 5° increments until reaching set temperature. Some minor smoking is normal when using oven for first time.
   - When cook temperature is reached oven signal sounds for approximately 1 second.
3. Press OVEN CANCEL pad when finished.
   - Remove food from oven when cooking time has elapsed. Food left in oven can overcook.

Timed Baking

Set oven to cook for desired amount of time. Oven automatically stops heating after time elapses.

1. Place food in oven.
2. Press COOK TIME pad.
3. Press ▲ or ▼ pad until cooking time is displayed.
   - Cook time can be set up to 11 hours and 55 minutes.
   - 10 minutes minimum cooking time.
4. Press BAKE pad.
5. Press ▲ or ▼ pad until desired temperature is displayed.
   - Temperature can be set from 170°F to 550°F in 5° increments.
   - “TIME”, “BAKE”, and “ON” display.
   - Temperature display increases in 5°F increments starting at 100°F until reaching set temperature. Some minor smoking is normal when using oven for first time. When cook temperature is reached oven signals.
   - To view cook time, press and hold COOK TIME pad.
   - When cooking time has elapsed, an end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.
6. Press OVEN CANCEL pad when finished.
   - Remove food from oven when cooking time has elapsed. Food left in oven can overcook.

To Cancel Remaining Cooking Time

Press OVEN CANCEL pad.

Delayed Baking

Set oven to begin and end baking at later time. Range control calculates back from end time to determine starting time.

1. Place food in oven.
2. Press BAKE pad.
3. Press ▲ or ▼ pad until desired temperature is displayed.
   - Temperature can be set from 170°F to 550°F in 5° increments.
4. Press STOP TIME pad.
   - Current time of day appears in display.
5. Press ▲ or ▼ pad until desired stop time displays.
   - Stop time can be set 11 hours 55 minutes ahead of current time of day.
6. Press COOK TIME pad.
7. Press ▲ or ▼ pad until desired cooking time displays.
   - Electronic range control calculates start time.
   - "DELAY", "OVEN", "TIME", and "BAKE" display. When start time is reached "DELAY" no longer displays and ""[N]" displays.
   - 10 minutes minimum cooking time.
   - To view cook time, press and hold COOK TIME pad.
   - To view stop time, press and hold STOP TIME pad.
   - When cooking time has elapsed, end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.

To Cancel Remaining Cooking Time

Press OVEN CANCEL pad.

Adjusting Oven Temperature

Oven temperature has been factory calibrated and tested. If oven consistently over or under cooks food, adjust thermostat. Oven tempurature can be increased or decreased 35°F. To avoid over adjusting oven, move temperature 5°F each time.

1. Push BAKE pad.
2. Press ▲ pad until an oven temperature greater than 500°F shows in display.
3. Immediately push and hold, approximately 5 seconds, BAKE button until "00" appears in display.
4. Press ▲ or ▼ pad knob to adjust oven temperature.
   - To increase oven temperature (for a hotter oven), Press ▲ pad until a positive number appears in display.
   - To decrease oven temperature (for a cooler oven), Press ▼ pad until a negative number appears in display.
5. Press OVEN CANCEL pad to save adjustment.
   - Setting is saved if power fails or is disconnected.

Broiling

⚠ WARNING

To avoid risk of fire, do not line the broiler grid with foil.

- Foil may trap grease on top of grid close to burner causing a fire.
- Never leave oven unattended while broiling. Overcooking may result in a fire.

Broiling Tips

- Remove excess fat from meat before broiling. Cut edges of meat to prevent curling.
- Place food on a cold ungreased broiling pan. If pan is hot, food sticks.
- All food except fish should be turned at least one time. Begin broiling with skin side down.
- Season meat after it has browned.
- Broiling does not require preheating.
- Begin cooking using suggested rack levels in *Broiling Guide* section to test broiler results. If food is not brown enough, cook on a higher rack position. If food is too brown, cook on a lower rack position.

1. Center food on broiling grid and pan, and place in oven.
   - Oven door should be closed.
2. Push BROIL pad.
3. Press ▲ or ▼ pad to set HI or Lo broil.
   - HI broil=approximately 550°F.
   - Lo broil=approximately 450°F.
4. Press OVEN CANCEL pad when finished.

Prepare for Self-clean and Delayed Self-clean Cycle

WARNING

To avoid risk of personal injury, do not touch oven vents or areas around vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid risk of smoke damage or fire, clean excess spills from oven interior.

- A small amount of smoke is normal when cleaning. Excess smoke may indicate a faulty gasket or too much food residue has been left in oven. Move birds and small animals susceptible to fumes or smoke to another room.
- Oven should be cleaned before it gets too dirty. Wipe up large spills before self-cleaning.
- Do not use cleaning cycle if oven light cover is not properly in place.
- Remove oven racks and all cooking utensils from oven.
- Clean excess spills from oven interior.
- Remove items from range top and backguard. These areas can become hot during self-cleaning cycle.

Self-cleaning

Self-clean feature uses high oven temperature to clean oven interior.

1. Prepare oven for self-cleaning.
2. See Figure 35. Move Self-clean latch lever to right side to lock door.

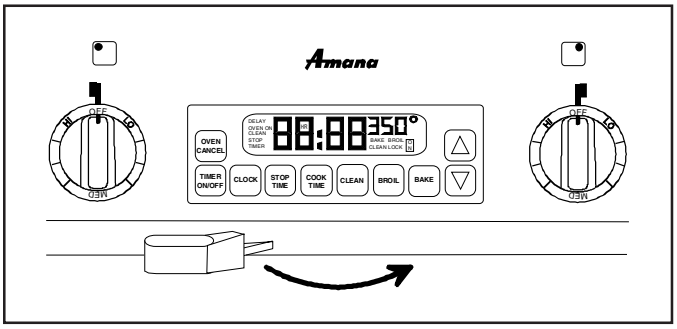


Figure 35

3. Press CLEAN pad.
4. Press ▲ or ▼ pad to adjust desired amount of cleaning time.
   - Increase or decrease cleaning time by 5 minute increments.
   - Clean can be set from 2 to 4 hours. Minimum recommended cleaning time is 3 hours.
   - Oven begins to clean automatically.
5. Press OVEN CANCEL pad when finished.
   - After oven has cooled to a safe temperature, door latch can be opened.

Delayed Self-clean Cycle

1. Prepare oven for self-cleaning.
2. See Figure 35. Move Self-clean latch lever to right side to lock door.
3. Press CLEAN pad.
4. Press ▲ or ▼ pad to adjust desired amount of cleaning time.
   - Increase or decrease cleaning time by 5 minute increments.
   - Clean can be set from 2 to 4 hours. Minimum recommended cleaning time is 3 hours.
   - Oven begins to clean automatically.
5. Press STOP TIME pad.
6. Press ▲ or ▼ pad until desired stopping time appears in display.
   - Starting time is automatically calculated back based on amount of cleaning time and stop time.
   - To view remaining cleaning time, press and hold CLEAN pad.
   - To view calculated stop time, press and hold STOP TIME pad.
7. Press OVEN CANCEL pad when finished.
   - After oven has cooled to a safe temperature, door latch can be opened.

Interrupt Self-Clean Cycle

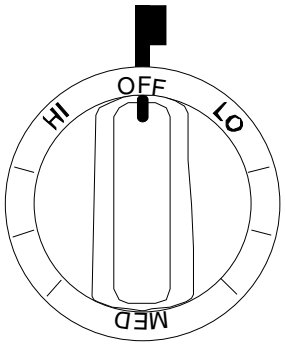
1. Press OVEN CANCEL pad.
2. After oven has cooled to a safe temperature, door latch can be opened.

Operating Surface Elements

WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

1. See Figure 36. Push in and turn surface element control to desired setting.
   - When any right or left element is on, right or left surface indicator light glows.
2. When finished cooking, turn control to *OFF* position.



Surface element control knob

Figure 36

Utensil Material Characteristic

Type	Temperature Response	Uses
Aluminum	Heats and cools quickly	Frying, braising, roasting
Cast Iron	Heats and cools slowly	Low heat cooking, frying
Copper Tin Lined	Heats and cools quickly	Gourmet cooking, wine sauces, egg dishes
Enamelware	Depends on base metal	Low heat cooking
Ceramic (Glass)	Heats and cools slowly	Low heat cooking
Stainless Steel	Heats and cools at moderate rate	Soups, sauces, vegetables, general cooking

Cooking Utensils

- See Figure 37. Use proper pan size. Do not use a pan that has a bottom smaller than element. Do not use utensils that overhang element by more than 1 inch.

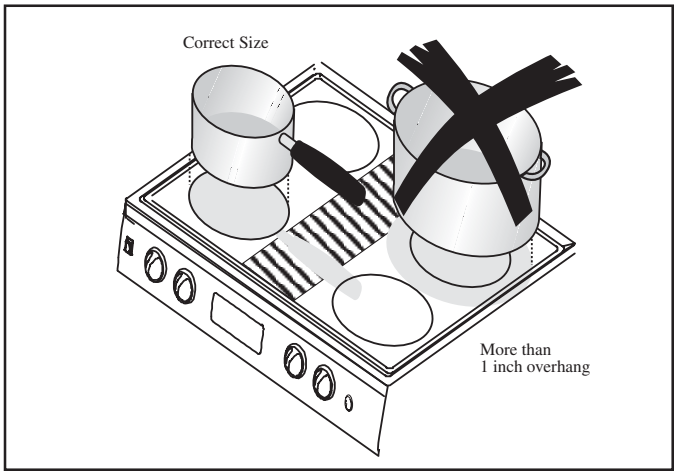


Figure 37

See Figure 38. For best cooking results, use a pan with a flat bottom. Determine if pan has a flat bottom.

1. Rotate a ruler along bottom of pan. If pan is not flat, gaps between bottom of pan and edge of ruler occur.
2. A small groove or mark on a pan does not effect cooking times. However, if a pan has a gap, formed rings, or an uneven bottom, it does not cook efficiently and in some cases may not boil liquid.

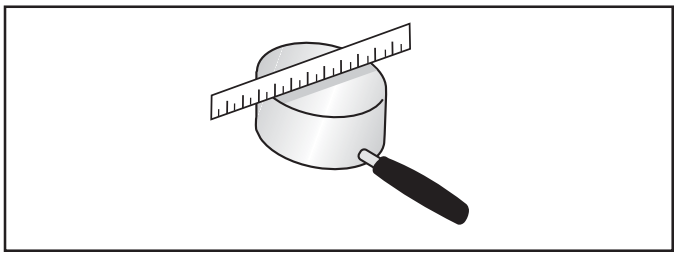


Figure 38

- Use care when using glazed cooking utensils. Some glass, earthenware, or other glazed utensils break due to sudden temperature changes.
- Select utensils without broken or loose handles. Handles should not be heavy enough to tilt pan.
- See Figure 39. Do not use a wok with a ring stand. Use flat bottom wok.

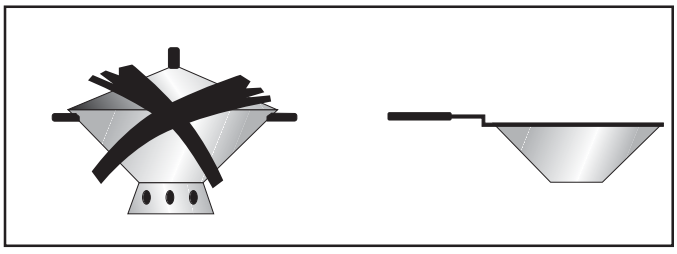


Figure 39

Smoke Control Grill™

⚠ WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

To avoid risk of property damage, do not use metal cooking utensils on the grill.

1. Before using grill for first time wash it with warm soapy water. Rinse and dry thoroughly. Lightly wipe top of grill surface with cooking oil to prevent food from sticking (do not use shortening or butter). Let cooking oil remain on grill surface.
2. Trim excess fat from around meats to prevent smoking and flare-ups.
3. Push in and turn right or left front control knob (depending on where grill is located) to select a temperature.
   - If you use right or left rear control knob, indicator lights, but element does not heat, and fan does not operate.
4. Preheat grill for approximately 10 minutes to improve charbroiled flavor.
   - Do not heat grill for extended periods on *HI* setting without food. Extreme temperatures may separate non-stick finish from metal.
   - Do not precook food before grilling unless it is immediately placed on grill.
5. Place food on grill.
   - Check that meats are done before removing them from grill. Meats often brown quickly on outside, but are not done in middle.
   - If meat begins to cook too quickly on outside, reduce grill heat.
6. When finished cooking, turn control to *OFF*.
7. Clean grill pan and smoke control grill.
   - Always use nylon, hard rubber, or wooden kitchen tools on conventional no-stick finish.

Griddle

⚠ WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

To avoid risk of property damage, do not use metal cooking utensils on the griddle.

1. Before using griddle for first time, wash with warm soapy water. Rinse and dry thoroughly. Lightly wipe top of griddle surface with cooking oil to prevent food from sticking (do not use shortening or butter). Let cooking oil remain on the surface.
2. Push in and turn right or left front control knob (depending on where grill is located) to select a temperature.
   - If you use right or left rear control knob, indicator lights, but element does not heat and fan does not operate.
3. Place food on griddle.
   - Do not allow the griddle pan to become full of grease. Clean after each use.
4. When finished cooking, turn control to *OFF*.
5. Clean grill pan and griddle.
   - Do not clean griddle element. Soil on element burns off during subsequent use.
   - Always use nylon, hard rubber, or wooden kitchen tools on conventional no-stick finish.

Cooking Guide

Baking Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Oven Temperature** (°Fahrenheit)	**Cooking Time** (Minutes)
Angel Food Cake	350	28–50
Biscuits	350–375	8–16
Muffins	375–400	17–23
Cookies	325–350	7–18
Cupcakes	325–375	15–20
Brownies	325–350	25–35
Layer Cakes	325–350	20–30
Pound Cake	325	40–60
Fresh Pies	375–425	35–50
Nut Bread	350	45–55

Poultry Roasting Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Oven temperature** (°Fahrenheit)	**Cooking time** (Hours)
Whole Chicken (4 lbs to 5 lbs)	375	1½–1¾
Whole Chicken (Over 5 lbs)	375	1¾–2
Turkey (6 lbs to 8 lbs)	325	3½–4
Turkey (8 lbs to 12 lbs)	325	4–4½
Turkey (12 lbs to 16 lbs)	325	5½
Turkey (16 lbs to 20 lbs)	325	5½–7
Turkey (20 lbs to 22 lbs)	325	7–8½
Duck (3 lbs to 5 lbs)	325	1½–2

Beef and Pork Roasting Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Oven Temperature** (°Fahrenheit)	**Cooking time** (Minutes per pound)
Beef Roast (Rare)	325	20–25
Beef Roast (Medium)	325	26–30
Beef Roast (Well)	325	33–35
Rolled Roast (Rare)	325	32–36
Rolled Roast (Medium)	325	36–40
Rolled Roast (Well)	325	43–45
Fresh Whole Ham	325	22–28
Pork Loin	325	35–40
Pork Shoulder, Butt	325	40–45
Pork Picnic Shoulder	325	35–40
Mild Cured Ham Picnic, Shoulder	350	30–35

Broiling Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	**Thickness** (Doneness)	**Rack position** (1=Highest 6=Lowest)	**Cooking time** (Minutes)
Beef Steak	1" (med.)	3	14–16
Beef Steak	1" (well)	3	23
Beef Steak	1½" (med.)	3	23–28
Beef Steak	1½" (well)	3	33
Beef ground	(¾"–1")	4	12–17
Fish Fillets and Steaks		4	15–20
Pork Chops or Steak	1"	3	15–16
Pork Chops or Steak	1½"	3	23–28
Bacon		4	12–17
Ham Slice (pre-cooked)	½"	3	20–25
Ham Slice (pre-cooked)	1"	3	25–30

Care and Cleaning

Removing Oven Door

CAUTION

To avoid personal injury or property damage, handle oven door with care.

- Door is heavy and can be damaged if dropped.
- Avoid placing hands in hinge area when door is removed. Hinge can snap closed and pinch hands.
- Do not scratch or chip glass, or twist door. Glass may break suddenly.
- Replace door glass if damaged.
- Do not lift door by handle.

1. Open door fully.
2. Remove screws.
   - Oven doors are attached with a screw on each side of lower oven door.
3. See Figure 40. Close door to first stop, grasp door firmly on each side, and lift upward until door is off hinges.
   - Do not lift door by handle. Glass or handle can break.
   - Only push hinges closed once oven door is removed if necessary. Use both hands when closing hinge. Hinge snaps closed.

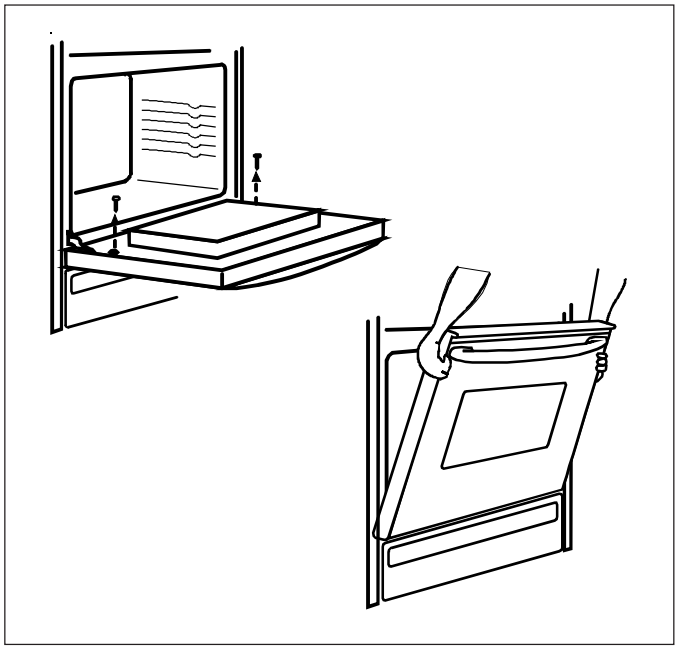


Figure 40

Replacing Oven Light

WARNING

To avoid risk of burns or electrical shock, disconnect electrical supply to oven before changing light bulb.

- Before replacing light bulb make sure bulb is cool.
- Wear protective gloves.
- Do not operate oven without bulb and cover in place.

1. Disconnect electrical supply.
2. Remove oven door if desired.
3. See Figure 41. Unscrew light bulb cover (counterclockwise) located in rear of oven cavity. Then turn light bulb counterclockwise to remove.
4. Replace light bulb with 120-volt, 40-watt appliance bulb.
   - Do not overtighten bulb or it may be difficult to remove later.
5. Replace light bulb cover and oven door before use.
6. Reconnect power supply.

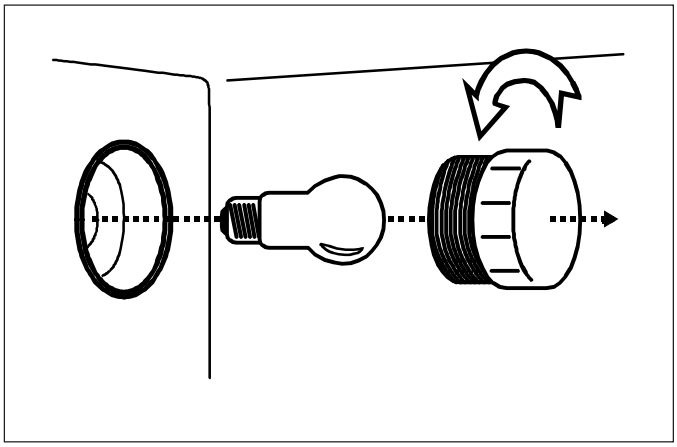


Figure 41

Removing Storage Drawer

1. Slide drawer out until it stops.
2. See Figure 42. Grasp drawer sides near back of drawer.
3. Lift up and out.
   - Reverse to reinstall.

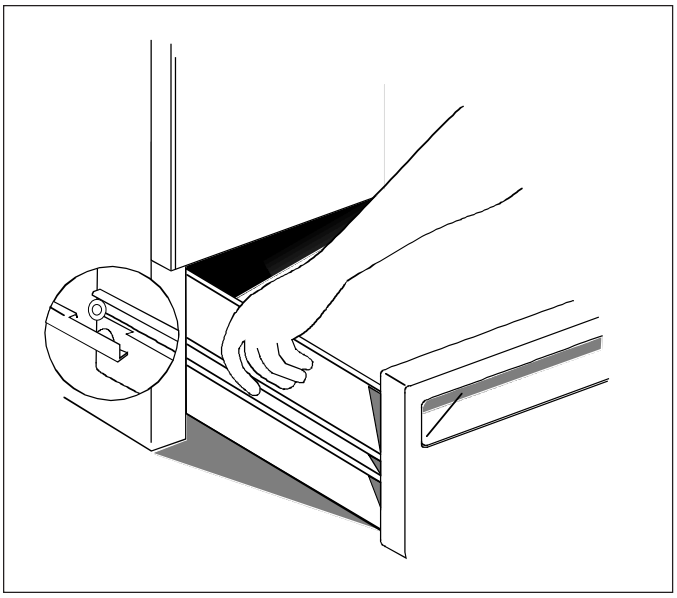


Figure 42

Removing Vent Filter

1. See Figure 43. Lift filter cover to remove vent filter.
   - Duct filter lifts out of vent.
2. Clean and reinstall filter and vent cover.

WARNING

To avoid risk of smoke damage or fire, do not operate cooktop without filter.

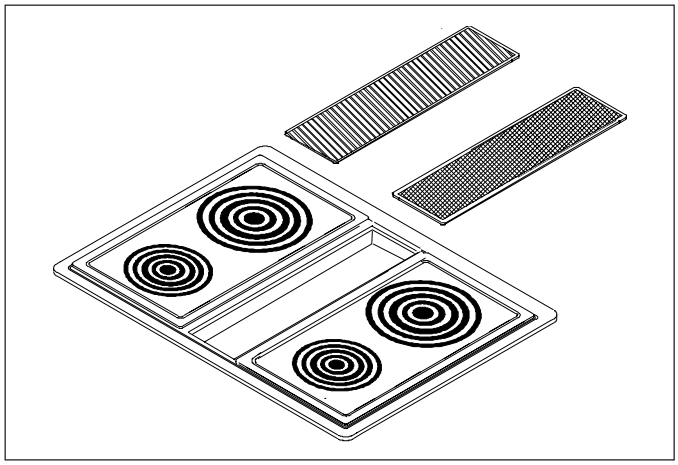


Figure 43

Cleaning

Part	Materials to Use	General Directions
Bake and broil, element		Do not clean bake element or broil element. Any soil will burn off when element is heated. Bake element is hinged and can be lifted to clean oven bottom.
Broiler pan and grid	Soap and a nonabrasive plastic scouring pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash or scour if necessary. Rinse and dry. The broiler pan and grid may also be cleaned in the dishwasher.
Burner bowls	Soap and water	The burner bowls can be removed for ease in cleaning. For extra dried on soil, soak the bowls in warm soapy water.
Coil element		The coil elements do not need to be cleaned. Any food spilled on the element during cooking will burn off. Never immerse coil elements in water.
Control knobs	Mild soap and water	Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob to the flat area on shaft.
Oven door	Soap and water	Clean the outside of the door and the window area with warm soapy water. <u>Oven Door Gasket</u> Do not clean the braided oven door gasket. Gasket should not be moved while cleaning. Avoid getting any cleaning materials on gasket.
Fan cover and filter	Soap and water, or dishwasher	Fan must be off before removing filter cover. Clean filter and cover with damp cloth and soapy water. To remove grease and dried on soil, soak before cleaning. Rinse and dry after cleaning. Filter and filter cover can be cleaned in dishwasher. Always replace filter and cover before operating range.
Outside finish and backguard	Soap and water	Wash all surfaces with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface while cleaning.
Oven interior surfaces	Soap and water	Cool before cleaning. Frequent wiping with mild soap and water prolongs time between thorough cleanings. If using a commercial cleaner, follow the cleaner manufacture's instructions. Be sure to rinse and dry completely.
Oven racks	Soap and water	For heavy soil, clean by hand and rinse thoroughly.
Smoothtop module	Soap and water or smoothtop cleaner conditioner	Allow top to cool before cleaning. Wash surface with a dampened cloth and soapy water. For extra dried on soil, scrub surface with smoothtop cleaner conditioner available from an Amana Dealer. A single edge razor blade can be used to scrap off dried on soil. Do not use a harsh cleanser or steel wool pad. Metal markings should be cleaned after each use. If metal markings are allowed to remain on the module they will become increasingly difficult to remove.
Grill and griddle	Dishwasher or Soap and a Non-abrasive Plastic Scouring Pad	Clean in the dishwasher or with damp cloth and soapy water. If necessary, clean with nonabrasive cleaners or pads. Rinse and dry.
Module pan and grease shield	Soap and water, or dishwasher	Clean with nylon brush, plastic scrub pad, or damp cloth and soapy water.

Cleaning Smoothtop Module

Problem	Cause	To Prevent	To Remove
Brown streaks and specks	Cleaning with a sponge or cloth containing soil laden detergent water.	Use smoothtop cleaner conditioner with clean damp paper towel.	Use light application of smoothtop cleaner conditioner with clean damp paper towel.
Blackened, burned-on spots	Spatters or spillovers landing on a hot cooking area or accidental melting of plastic film like a bread bag.	Wipe all spillovers when it is safe to touch cooking surface. Do not place plastic items on warm cooking area.	Clean area with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush. If spot is not removed, allow cooktop to cool and carefully scrape area with a single edge razor blade held at a 30 degree angle.
Fine brown gray lines or fine scratches or abrasions which have collected soil	Course particles, like salt, become embedded in top if trapped under pan. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe bottom of cookware before cooking. Clean top daily with smoothtop cleaner conditioner with clean damp paper towel. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of smoothtop cleaner conditioner.
Smearing or streaking	Using too much smoothtop cleaner conditioner or using a soiled dish cloth.	Use small amounts of smoothtop cleaner conditioner. Rinse area thoroughly before drying. Use only clean damp paper towel, nonabrasive nylon pad, or scouring brush.	
Metal or silver/gray marks	Sliding or scrapping metal utensils across top.	Do not slide metal objects across top.	Remove marks before top is used again. After top cools, clean marks with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush. Rinse thoroughly and dry.
Pitting or flaking	Boilovers of sugar syrup on a hot smoothtop can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn control to low setting. Using several papertowels. Allow cooktop to cool and carefully scrape area with a single edge razor blade held at a 30 degree angle.
Hard water spots	Condensation from cooking can cause minerals found in water and acids in food to drip onto range top and cause gray deposits. Spots are often so thin they appear to be in or under smoothtop.	Make sure bottom of cookware is dry before cooking. Daily use of smoothtop cleaner conditioner helps keep top free of hard water, mineral deposits and food discoloration.	Mix smoothtop cleaner conditioner with water and apply thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning process of smearing and streaking.

Before Calling for Service

Problem	Check
Oven light does not work.	Check for loose bulb. Check for burned out bulb; replace with 40-watt appliance bulb.
Oven does not heat.	Confirm range is plugged in. If both oven and surface elements do not heat, check circuit breaker. Check control for proper setting.
Food burns on top when baking.	Check that temperature knob was not set to broil when preheating. If temperature knob was set to broil, broil element will heat during bake. Turn knob to *OFF* and, then desired temperature to reset oven to bake.
Oven temperature is not accurate.	Store purchased oven thermometers do not measure oven temperature accurately. An accurate digital thermometer is necessary to calibrate oven. Check for blocked heat vents. Aluminum foil alters oven temperature. To change oven temperature, see “Adjusting Oven Temperature” section.
Oven element cycles on and off.	This condition is normal when baking or roasting. To maintain a temperature for baking, oven cycles on and off. The temperature may vary up to 25°F higher or lower than the oven temperature set on the control.
The oven smokes the first few times it is turned on.	Minor smoking is normal first few times oven is used.
Range top is warm during use .	Normal condition.
Food cooks slowly or will not maintain constant boil.	Improper cookware causes poor cooking results. Pan bottoms must be flat. Pans should be made of heavy material and be same diameter as surface element. See “ Cooking Utensils” section.
Coil surface element does not heat.	Check to see if element is not plugged in. If element still does not heat, switch same size elements on range top to see if element is not working.
Range beeps and shows a “F-code” in display.	Electronic range control has a self-diagnostic system. Self-diagnostic system sounds a series of short, rapid beeps and shows a “F-code” in display when there is a problem. When electronic range control signals a problem, follow steps listed below. 1. Record “F-code” shown. • F1—pad malfunction • F2—high oven temperature • F3—temperature sensor malfunction • F4—temperature circuit malfunction • F5—control malfunction • F7—door lock malfunction • F9—door lock or oven door not completely closed 2. Press OVEN CANCEL pad or disconnect electrical supply. • Disconnecting electrical supply eliminates “F-code”. If failure continues, contact an authorized servicer. 3. Contact an authorized servicer to check range.

Warranty

Amana® COOKING PRODUCTS (excluding wall ovens)

FULL ONE YEAR WARRANTY
LIMITED SECOND THRU FIFTH YEAR WARRANTY ON GLASS/CERAMIC TOP, ELECTRIC SURFACE ELEMENTS, OR GAS SURFACE BURNERS

FIRST YEAR
Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana, Iowa) which proves to be defective as to workmanship or materials.

THIRD THRU FIFTH YEAR
Amana Appliances will provide replacement glass/ceramic cooktop, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials. Amana Appliances will provide replacement electric surface elements or gas surface burners, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

OWNER'S RESPONSIBILITIES:
- Provide any defective part to an authorized Amana® servicer.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Pay for servicer's labor and travel expenses under limited warranty provisions.

ITEMS NOT COVERED:
- Normal product maintenance and cleaning.
- Light bulbs.
- Damages which occur in shipment.
- General rebuilding or refurbishing that is not a legitimate warranty repair.
- Failures caused by:
  - Unauthorized service.
  - Grease or other material buildup due to improper cleaning or maintenance.
  - Accidental or intentional damage.
  - Connection to an improper gas or power supply.
  - Acts of God.
  - Use of improper pans, containers, or accessories that cause damage to the product.

WARRANTY LIMITATIONS:
- Begins at date of original purchase.
- Product used on a commercial, rental, or leased basis are not covered by this warranty.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Service must be performed by an authorized Amana® servicer.
- Adjustments covered during first year only.

WARRANTY IS VOID IF:
- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES*
*This warranty gives you specific legal rights and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above or to locate an authorized Amana® servicer, contact:

Amana Appliances
2800 220th Trail
PO Box 8901
Amana, Iowa 52204-0001
USA
1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.

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